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Ice Cream Parlors and Soda Fountains—Sanitary Regulation. (Reg. Bd. of H., Mar. 5, 1915.)

SEC. 3. Sanitary conditions in ice cream parlors and places where soda fountains are in operation, for the enforcement by the health department, are declared to exist only when the floors are clean and free from litter and accumulated dirt; when the side walls and ceilings are free from cobwebs, dust, and accumulated dirt; when the counters, shelves, drawers, and bins are clean; when refrigerators and soda fountains are free from foul and unpleasant odors, mold, and slime. Glasses, spoons, etc., used at the soda fountain shall be thoroughly washed and rinsed in clean running water after each using. Soda fountains, sirup cans, and bottles shall be thoroughly washed before refilling. Draft tubes shall be kept clean and protected from flies. Drainage boards, sinks, shelves, etc., on which places glasses are kept, must be kept clean. Beverages drawn from a fountain or faucet must be free from danger of chemical action while in contact with copper, lead, and other metals. All such ice cream parlors and soda fountains must be thoroughly clean and kept free from flies and other insects. For every failure to comply with these regulations the penalty shall be not less than \$2 nor more than \$10.

Bakeries and Bakery Products. (Reg. Bd. of H., Mar. 5, 1915.)

SECTION 1. All bread manufactured by the bakers of this city shall be made of good wholesome flour or meal, and no person, firm, or corporation shall sell or offer for sale in this city any poor or unwholesome flour or meal; and no person, firm, or corporation shall sell or offer for sale for human food any bread, cake, or pie or other confection which has turned sour or which has not been thoroughly baked.

SEC. 2. No person who has consumption, scrofula, or any venereal disease, or any contagious or infectious disease, or any communicable or loathsome skin disease shall work in any bakery; and no owner, manager, or person in charge of any bakery shall knowingly require, permit, or suffer such a person to be employed in such a bakery.

SEC. 3. No bakery shall be located over or under within 25 feet of any place or building where horses or cows are housed or maintained, or where the process of rendering, gluemaking, fertilizer making, or other foul smelling products are produced.

SEC. 4. All buildings or rooms where goods are manufactured or made shall be drained and plumbed in a manner that will conduce to the proper and healthful sanitary conditions thereof, and shall have airshafts, windows, or ventilating pipes sufficient to insure ventilation; no cellar, basement, or place which is below street level shall hereafter be used and occupied as a place in which to manufacture biscuits, pies, bread, crackers, cakes, and confectionery, except where the same was used for that purpose at the time of the passing of these rules.

SEC. 5. Every room used for a bakery shall be at least 8 feet in height, and shall have, if required by the health officer or dairy and food inspector, an impermeable floor, constructed of wood properly saturated with linseed oil; the side walls of such rooms shall be plastered or wainscoted, except where brick walls are shown, and if required by said health officer or dairy and food inspector, shall be whitewashed at least once in three months; the furniture and utensils in such rooms shall be so arranged that the furniture and floor may at all times be kept in a proper and healthful sanitary and clean condition; the health officer shall have the power to order that any bakery shall be cleaned in such manner as he shall direct. No domestic animal, except cats, shall be allowed to remain in a room used as a bakery.

SEC. 6. Biscuits, pies, bread, crackers, cake, and confectionery, after the same are made or manufactured, shall be kept in a dry and sanitary room; the floors, shelves, pans, trays, and every kind of appliances used for storing the same shall be so arranged that they can be easily and thoroughly cleaned.